



Thirty-Two Elite Catering

Catering + Events | 2021





Thirty-Two Elite Catering

is brought to you by a team of hospitality professionals with over 50 years of experience. Our service represents the type of catering + event experience we most appreciate.

We proudly partner with local farms and ranches to bring you fresh, local, and sustainable food - preferably paired with the perfect craft beer, wine, or whiskey.

In addition to catering, we provide a friendly, neighborhood atmosphere that makes the perfect space for small-to-medium size events.

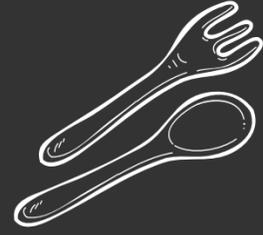


What we offer

Centrally located in Mission Viejo, Pub Thirty-Two can take care of your catering + event space needs for all occasions; weddings, graduations, bar and bat mitzvahs, birthdays and corporate events. We offer full service, pickup and delivery.

Where we service

- Orange County
- Northern San Diego County
- Western Riverside County
- Western San Bernadino County



From the kitchen

Menus - Hors d'oeuvres



Tray Passed - \$2.50 per piece

- Beef Tenderloin Crostini
- Avocado Crostini
- Fresh Tomato Bruschetta
- Fresh Fruit Kabobs
- Silver Dollar Crab Cakes with Chipotle Aioli
- Chicken Curry Satay
- Teriyaki Beef Satay
- Pulled Pork Sliders with Tangy BBQ Sauce
- Seafood Stuffed Mushrooms

Menus - Hors d'oeuvres



Elite plated or passed seafood

Jumbo Shrimp Cocktail - \$4 per shrimp

Served on crushed ice w/ lemon and house made cocktail sauce.

Maryland Crab Meat Martini - \$4 per serving

Fresh Maryland lump crab meat tossed with absolut citron, diced cucumber and shaved jicama.

Oysters on the Half Shell - \$3.50 per oyster

West coast oysters served with a citrus mignonette.

King Crab Legs on the Half - Market price

Served with drawn saffron butter, lemons and cocktail sauce.

Lobster Slider Rolls - \$4.50 per slider

Fresh lobster meat tossed with celery, shallots and lemon aioli served on a toasted roll.

Menus - Hors d'oeuvres



Elite plated or passed hors d'oeuvres

Pork Belly Bao Buns - \$4 per bun

Pork belly smothered in Sweet and spicy Asian sauce served with pickled carrots and daikon radish.

Short Rib with Carrot and Parsnip Puree - \$4 per bun

Individual small plate with Guinness braised short rib served on top of puree finished and finish with onion straws.

Surf n' Turf - \$5 per serving

Petite beef tenderloin medallion topped with fresh lobster and covered with a blood orange hollandaise sauce.

Baked Fig with Applewood Bacon - \$4 per piece

Baked fig with diced bacon and spiced pecans garnished with goat cheese.

Hand-stuffed Jalapeño Poppers - \$3.50 per popper

Stuffed pepper with cream cheese and cheddar cheese, wrapped in applewood bacon then rolled in cocoa powder.

Menus - Stationary Appetizers



Elite plated or passed hors d'oeuvres

Charcuterie Table - \$5 per person, min. 25 guests

Three cured meats, three artisan cheeses, flavored oils, assorted breads and crackers, olive tapenade & garnished with fresh grapes and assorted berries.

Meatball Station - \$3.50 per person

Swedish, Italian and BBQ meatballs. All handmade with house made sauces.

Bacon Station - \$5 per person, min. 25 guests

Applewood, jalapeño, black pepper and chocolate covered bacon.

Seafood Station + Ice Bar - \$250 per 20 guests

Oysters on the half shell, king crab legs, jumbo shrimp, little neck clams, lemons, mignonette, cocktail sauce and fresh horseradish served over shaved ice.

Menus - Main Course



Carving Station - Minimum 25 guests

Turkey Breast- \$4 per person

Roasted turkey breast served with cranberry coulis and sliced rolls.

Carved Whole Beef Tenderloin - \$7 per person

Served with horseradish cream and sliced rolls.

Dill + Lemon Roasted Salmon - \$4 per person

Atlantic salmon served with lemon dill cream sauce.

Chipotle Rubbed Pork Loin - \$4 per person

Slow-roasted pork loin served with chipotle au jus and sliced dinner rolls.

Grilled Cajun Rubbed Flank Steak - \$5 per person

Flank steak grilled to perfection served with grilled onions and rolls.

Menus - Plated Dinners

See pricing with entrée options



First course option (choose one)

Pub Thirty-Two House Salad

Baby arugula, pickled red onion, grape tomatoes and parmesan cheese tossed with balsamic dressing.

Caesar Salad

Chopped romaine, house made croutons, Parmesan cheese and applewood bacon tossed with house made caesar dressing.

Spinach Salad

Baby spinach with diced hardboiled egg, bacon bits tossed with poppyseed dressing.

Wedge Salad

Wedged iceberg lettuce, blue cheese crumbles, bacon bits, diced tomato covered with blue cheese dressing or ranch dressing.

Red Wine Poached Pear Salad

Butter lettuce, poached pear, goat cheese, toasted walnuts drizzled with a red wine reduction.

Sweet and Spicy Asian Salad

Chopped iceberg lettuce, with orange segments, sesame seeds tossed with sweet and spicy dressing.

Menus - Plated Dinners



Entrée option (choose two)

Stuffed Chicken Breast - \$48 per person

Breast of chicken stuffed with spinach, boursin cheese and prosciutto, breaded with panko breadcrumbs, set on a white wine cream sauce. Served with summer squash, red bell peppers and garlic mashed potatoes.

Roasted Airline Chicken Breast - \$48 per person

Herb roasted chicken breast served with wild rice and roasted asparagus.

Roasted Lemon Half Chicken - \$45 per person

Lemon roasted chicken, lemon and oregano roasted potatoes, spaghetti squash with parmesan cheese.

Roasted Pork Loin - \$45 per person

Sliced pork loin with chipotle au jus and diced apples, red bliss mashed potatoes and green bean almandine.

Braised Short Rib - \$45 per person

Braised short rib served over mashed potatoes with summer squash and a port sauce, topped with onion straws.

Grilled Ribeye Steak - \$67 per person

16 oz. grilled ribeye steak with a gorgonzola crust. Served with mashed potatoes and roasted asparagus.

Menus - Plated Dinners



Entrée option (choose two)

Center Cut Tenderloin Filet - \$70 per person

10 oz. pan seared center cut tenderloin filet with a mushroom demi sauce, garlic mashed potatoes and roasted asparagus.

Chicken and Artichokes - \$46 per person

Penne pasta tossed with creamy pesto sauce, artichokes, sun dried tomatoes and spinach.

Lobster Ravioli- \$58 per person

Lobster ravioli served on a bed of sautéed spinach covered with lobster cream sauce.

Grilled Mahi Mahi - \$50 per person

Grilled Mahi Mahi served over a southwest succotash and finished with avocado cream sauce.

BBQ Seared Salmon- \$50 per person

Served with wild rice and roasted cauliflower.

Menus - Plated Dinners



Combo Plated Dinners

Surf n' Turf - \$89 per person

8 oz center cut beef tenderloin topped with lobster meat and smothered in a fresh hollandaise sauce, served with roasted asparagus and garlic mashed potatoes.

By Land and Sea - \$85 per person

Ribeye steak covered with Maryland crab meat tossed with a lemon butter sauce, served with asparagus tips and sweet potatoes puree.

Land Locked- \$75 per person

Grilled chicken breast with lemon and oregano, petite beef tenderloin with wild mushroom sauce, mashed potatoes and charred green beans.



From the bar

Libations



Belfast Libations - \$15 per person/per hour

Platinum Vodka, Krista Gin, Evan Williams Bourbon, Torada Tequila, Ron Rio Rum, Wycliff Sparkling Brut, Coastal Vine Cabernet Sauvignon, Rock Rabbit Pinot Noir, Three Pears Pinot Grigio, Coastal Vines Chardonnay, plus soft drinks, mixers and **your choice** of two Pub Thirty-Two cocktails and four beers.

Sligo Libations - \$17 per person/per hour

Bride & Groom's chosen cocktail, Absolut Vodka, Gunpowder Gin, Jack Daniels Bourbon, Patron Silver Tequila, Bacardi White Rum, Wycliff Sparkling Brut, Wente Cabernet Sauvignon, Nielson Pinot Noir, Whitehaven Sauvignon Blanc, Diora Chardonnay, plus soft drinks, mixers and **your choice** of two Pub Thirty-Two cocktails and four beers.

Dublin Libations - \$19 per person/per hour

Bride & Groom's chosen cocktail, Titos Vodka, Hendricks Gin, Buffalo Trace Bourbon, Cazadores Blanco Tequila, Bacardi White Rum, Wycliff Sparkling Brut, Lasorda Cabernet Sauvignon, Tablas Creek Red Blend, Velante Pinot Grigio, La Crema Chardonnay, plus soft drinks, mixers and your choice of two Pub Thirty-Two cocktails and four beers.

Beer Selections (by the bottle)

Guinness, Corona, Modelo, Stone Delicious IPA, Stella Artois, Magners Irish Cider, Coors Lite, Pacifico, Bud Light

Signature Cocktails

Basil Gimlet

Grey Goose Vodka or Dublin Gin, Lime Juice, Simple Syrup, Fresh Basil

Jalapeño Margarita

El Tequilaño jalapeño infused tequila, agave, lime juice

Strawberry Farms

Four Berry Infused Grays Peak Vodka, Fresh Mint, Lime, Simple Syrup, Sparkling Water

Perfect Manhattan

High West Double Rye, Yazzaguire Rojo & Blanco, Peychaud's Bitters

Pub Old Fashioned

Knob Creek Rye, Bitter Truth Aromatic Orange Bitters, Caraway Simple Syrup





thirty-Two Elite Catering Policies

Number of hours for open bar shall be determined prior to event. The pricing listed is based on a minimum guarantee of 50 guests (unless otherwise noted). Price per person will increase if number of guests is below 50. All guests must have current proof of identification to be served alcohol.

An 18% gratuity will be added to the final bill.



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Emilie and Kyle Schanzmeyer

My husband and I were supposed to have our dream wedding in May 2020 on a ranch in Missouri, then Covid hit. So we postponed our dream wedding, which ended up getting canceled. We didn't want to wait any longer to have our wedding and start our lives together, so we started looking at local venues for our wedding.

We met with Paul and Chef Dean at Pub Thirty Two and fell in love with the restaurant as well as with their hospitality. They, along with the owner, went above and beyond to meet and exceed our expectations. Getting married during the Covid pandemic was a nightmare, but they made our wedding day dreams come to life. They prepared a menu that fit our budget and even surprised my husband with a huge lobster dinner at the reception. Our guests are still talking about how delicious the appetizers and dinners were 3 months later. The staff was so attentive to all of our guests. They worked well with our wedding planner and all of our vendors. To say that they went above and beyond is a huge understatement.

About 20 minutes before walking down the aisle, it started pouring after being 80 degrees all week. They planned ahead for rain and had a backup plan, and put it into motion. The entire evening from the ceremony to the reception, went off without a hitch, and we will forever be so grateful to them. Pub Thirty-Two, you have two more very loyal customers in us. Thank you for making our dreams a reality and making us and our guests feel so very loved and special on our wedding day!

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Ester Csanyi Tucker - Wedding Planner

When the wedding I was planning had to change venues just a couple of months before the actual date, Pub Thirty-Two stepped in and literally saved the day!

Paul and his management team opened their doors and helped create the perfect environment for the reception and the ceremony. In such uncertain times when rules and regulations were changing almost daily, Paul and his staff took every detail into account, and their willingness to accommodate our needs and follow through seemed effortless.

Thanks to Pub Thirty-Two for your professional yet friendly expertise in thinking through every detail and working so closely with us to ensure the day was a total success! I can not express enough appreciation to the ownership and management. Whether it's an event for 20 or 200, check out this beautiful restaurant and their amazing menu, the opportunities are endless here.

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EF, Ladera Ranch

I have used Pub Thirty-Two Catering for a number of events from 10 to 65 guests, and everything turned out great, from the initial discussion with the manager Paul right through to the end of the events. The food catering was second to none, as were their bar staff for the larger event, and positive feedback from guests always means a great night was had by all. I would recommend the Pub Thirty-Two catering team to anyone and will definitely be using them soon for a Covid-19 after party!

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Meet our team



Diarmuid Noone
Proprietor



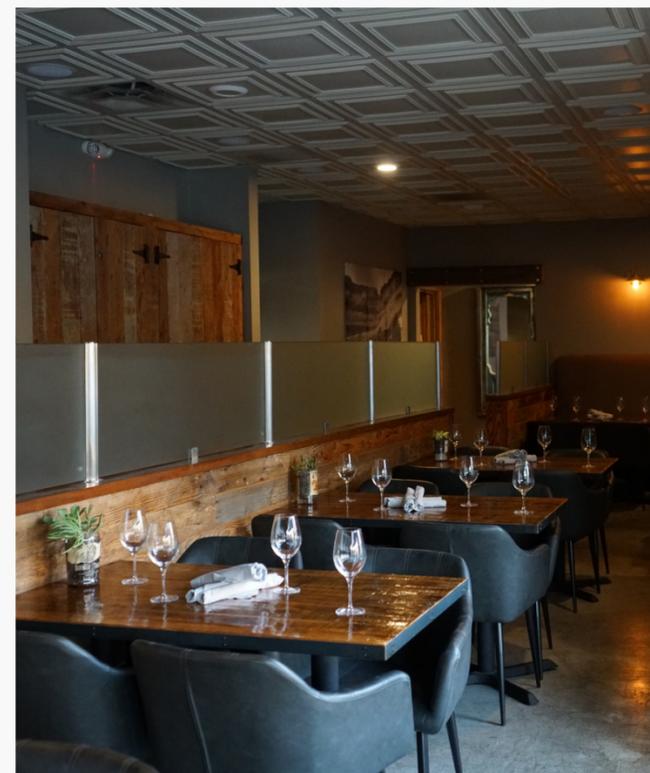
Paul Murphy
General Manager



Dean Dassler
Executive Chef



Lauryn Stevenson
Catering Coordinator



Our restaurant



*Let's plan your
next event*

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